

Lisette Cole

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SUMMARY

Chef with a track record building high-impact solutions and improving reliability.

TECHNICAL SKILLS

Cuisine Styles

Italian • Plant-based • Pastry • Asian Fusion

Kitchen Skills

Plating • Baking • Cost Control • Sauce-making

Operations

Inventory Management • HACCP

Soft Skills

Training

EXPERIENCE

Executive Chef — Glover and Sons (2021 - Present)

- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 105 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.

Pastry Chef — Herman, Braun and Fadel (2025 - 2025)

- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.
- Catered private events for up to 287 guests with 95%+ client satisfaction.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 30% with vendor negotiations and waste controls.

Executive Chef — Koch, Bogan and Bradtke (2014 - 2020)

- Catered private events for up to 249 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 36% through optimized dish pricing.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Morissette - Murray (2017 - 2021)

- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 247 guests with 95%+ client satisfaction.
- Maintained food cost under 27% with vendor negotiations and waste controls.

Line Cook — Jerde, Hoppe and Stamm (2018 - Present)

- Managed kitchen of 10 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 171 guests with 95%+ client satisfaction.

EDUCATION

B.A. Hospitality Management, Fritsch LLC University (2015)

CERTIFICATIONS

- Certified Sommelier (optional)
- HACCP Level 3
- Food Safety Manager